



LIQUORE DI CAMOMILLA

Piemonte, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

This lusciously fragrant liqueur is produced according to a very traditional recipe which infuses dried chamomile flowers in alcohol. The resulting infusion is then further distilled with cedar wood, vanilla beans and other spices.

Tasting Notes

The Liqueure di Camomilla is a sparkling, bright and intense yellow and the aroma intense and persistent. Fresh flowers and light citrus notes take centre-stage on the nose, whilst the palate, although delicate and soft, immediately shows off its range of floral and spiced flavours.

Code	Label name	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Spirits & Liqueurs								
DQ004	Liquore di Camomilla	NV	28.0%	Stopper	6X0.70lt	No	No	No